

CAKE DECORATING

- A. All exhibits will be judged face-to-face, Monday of Fair, from noon to 7 p.m. with a break at 3:30 p.m. The Youth Building will be open at 11:00 a.m. Numbers will be available at 11:45 a.m. After judging is finished, the building will close. Judging will take place in the 4-H Youth Building.
- B. Beginners must use a cake base for at least one product. Pans **MAY NOT** be used as a "dummy" base.
- C. Each exhibitor may enter up to three (3) different entries in Divisions 13 and 14. Only one (1) exhibit in each entry number.
- D. Sugar molds, cookies, graham crackers, and cupcakes may be exhibited on heavy disposable plates. All other items **must be exhibited on COVERED, DOUBLE-LAYERED CAKE BOARDS OR COVERED PLYWOOD BOARDS.** Cake boards cannot exceed 2" beyond cake and the base cannot be larger than a 15" x 20" board. **Entry tags must be firmly attached to the top of the plate / board.**
- E. Only the real cake base needs to be frosted in Buttercream frosting. Star tip cakes do not need to be pre-frosted. Buttercream frostings must have a stabilizer in the mix. Canned frosting (i.e. Betty Crocker / Pillsbury) will not be permitted.
- F. No items will be returned to the exhibitor, with the exception of cake boards, Styrofoam cake bases and special ribbon awards. If you wish to have your cake board or cake base returned, please make a note on the upper left hand side on the front of your entry tag. Your claim check is required to receive ribbon awards (Outstanding / Spotlight / People's Choice, etc)
- G. **ANY ENTRY WILL BE DROPPED ONE (1) RIBBON PLACE IF THE EXHIBITOR DOES NOT ADHERE TO ALL THE RULES.**
- H. Entries will be judged on decorating only.

Division 13 – Beginner (1 – 3 Years in Project)

Blue - \$2.00 Red - \$1.75 White - \$1.50 Pink - \$1.25

Class No.	Entry
1	Decorated Cake using Star Tip as the Main Tip – on Flat Cake or Molded Cake
2	3-D Mold with 90% Royal Icing used in Decoration – on 6" plate
3	Decorated Cupcakes – 3 - decorated with same top design
4	Decorated Cookies or Graham Crackers – 3 - decorated with same top design
5	Molded Pan Cake
6	Cake – Copied from picture / publication – bring book / picture along to judging
7	Cut-Out Cake or Cake Sculpture
8	Decorated Cake with Top and Bottom Border – Plus Top Design on Flat or Layer Cake
9	A Design made using 6 or more Cupcakes
10	Any Article of Gingerbread
11	Any Other Cake or Candy Item

Division 14 – Advanced (4 or more years in project)

Blue - \$2.50 Red - \$2.25 White - \$2.00 Pink - \$1.75

Class No.	Entry
1	3-D Molded Cake
2	Decorated Cake using Star Tip as main tip – Own Design – must have Top and Bottom Border plus Top Design
3	Decorated Wedding Cake up to 3-Tiers
4	Decorated Any Other Occasion 2-Tiered Cake
5	Decorated 2-Layer Cake – Top and Bottom Border plus Top

	Design
6	Decorated Cake using Color Flow
7	3-D Sugar Mold – all Edible Decorating
8	Gingerbread Item
9	Cake copied from Picture / Publication – bring book / picture along to judging
10	Article of Royal Icing – Non-Color Flow
11	A Design made using 7 or more Cupcakes
12	Decorated Cookies – 6 – each decorated with the same top design
13	Decorated Cupcakes – 6 – each decorated with the same top design
14	Any other Decorated Cake – not including cookies or cupcakes